

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

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AVAILABILITY OF MEAT AND POULTRY HAZARDS AND CONTROLS GUIDE

FSIS has developed the "Meat and Poultry Hazards and Controls Guide." This Guide identifies process steps that may be employed in each HACCP process category, lists common food safety hazards for each process step, and identifies some of the controls frequently used by processors to address hazards.

As described in [FSIS Directive 5100.2, Enforcement, Investigations, and Analysis Officer \(EIAO\) Responsibilities Related to Recalls and Consumer Complaints](#), the Guide can be used by EIAOs as a tool to become familiar with the common steps associated with a particular process.

FSIS believes that the Hazards Control Guide can have other important uses. The Agency intends to issue instructions to inspection program personnel that define these uses in the coming months.

The guide is available from the following FSIS web page link:

http://www.fsis.usda.gov/Regulations/Compliance_Guides_Index/index.asp



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